

The Contemporary Buttercream Bible

The Contemporary Buttercream Bible Buttercream One-Tier Wonders Buttercream Flowers for All Seasons Cake Decorating with buttercream flowers A complete step-by-step guide to placing flowers on cake icing and taking the art of cake decorating to new heights. 100 Buttercream Flowers The Contemporary Cake Decorating Bible: Piping The Contemporary Cake Decorating Bible American Cake Cake Decorating With Buttercream Flowers A Complete Step-by-step Guide To Placing Flowers On Cake Icing And Taking The Art Of Cake Decorating To New Heights. The Cake Decorating Bible Understanding Baking Brilliant Buttercream Recipes Best of the Best The Publishers' Trade List Annual The New Yorker The Junior College Library Collection The Art of Modern Cake The Library Journal The Publishers Weekly Subject Guide to Books in Print Valeri Valeriano Valeri Valeriano Valeri Valeriano Valeri Valeriano Lindy Smith Lindy Smith Anne Byrn Jideon Francisco Marques Juliet Sear Joseph Amendola Valeri Valeriano Judith Hill Harold Wallace Ross Heidi Moore Holmon

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an absolute game changer in the industry of cake art hugely aspirational yet completely approachable bravo chef duff goldman from ace of cakes this essential guide demonstrates more than fifty innovative techniques via easy to follow step by step photographic tutorials and includes over forty stunning cake designs to create at home from simple cupcakes to three tiered wonders valeri and christina start by showing you how to perfect a basic

buttercream recipe and how to pipe simple textures patterns and an array of flowers they then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping stenciling palette knife painting and much more i look forward to learning all the skills that i as an artist in rolled fondant have only the most rudimentary grasp of not since cakewalk by margaret braun have i been this excited about a cake book chef duff goldman from ace of cakes the authors examples are inspirational and a demonstration of what is possible if you put your whole heart into it overall valeriano and ong have created a book full of inspiration and encouragement that re energizes the use of buttercream in modern cake design sonya hong of american cake decorating fascinating techniques lovely ideas lindy smith author of the contemporary cake decorating bible

the queens of buttercream draw inspiration from a range of themes from vintage chic to fine art steampunk to alice in wonderland cake geek magazine never serve a boring looking cake again this stunning collection of buttercream cake decorating projects will transform your regular bakes into works of art using simple techniques and nothing but delicious buttercream with thirty step by step single tier cake decorating projects and a wide variety of themes you ll find cakes for all occasions that will lift your baking to a new creative level the cakes range in size from four to eight inches high and come in a host of shapes and sizes round and square but also simple carved shapes including a wreath a log and a birdcage the ideal book for buttercream beginners this colorful cake decorating book will show you how to create simple yet sensational cakes every day that will wow all who see and eat them with expert instruction from the best buttercream teachers in the world you ll learn a wide range of innovative buttercream techniques using piping tips palette knives and more

blooming marvellous cake decorating ideas for spring summer autumn and winter all made with delicious buttercream bursting with buttercream flowers this bumper cake decorating book gives you all the inspiration and know how you need to create sensational floral cakes all year round with over fifty cake ideas each of the seasonal design concepts is presented as a spectacular tiered cake an accessible single tier cake and a beginner friendly batch of cupcakes so you can get started at any level buttercream flowers for all seasons features step by step instructions from international bestselling authors queen of hearts couture cakes leading lights of the cake world and masters of buttercream art

introduction this book is like our cake journey if you have read our first book the contemporary buttercream bible you will remember our first ever buttercream encounter we piped a sunflower using a ziploc bag as an improvised piping bag the results were not great but then we put clear tape around the end of the bag and cut a v shape for an instant nozzle and a few moments after queen of hearts couture cakes was founded from that first beautiful sunflower cupcake we instantly became obsessed with piping we learned how to pipe two more flowers then five then eight and now 100

our love of colour has made us treasure beautiful flowers as inspirations for planning our cake designs a few years ago we started our flowers to do list as a prompt to try to learn how to pipe as many flowers as we could but we never really thought that the day would come when we would reach our target of 100 flowers and fulfil our ambition to put them in a book the flowers here are all inspired by real flowers despite the fact that there are specific nozzles to use for so many different effects there have still been some limitations in achieving anatomically correct flowers this though does not affect the beauty of all the edible masterpieces in this book three years ago we were scared to work on anything bigger than a cupcake because we thought a full sized cake would be too complicated but as we practised we gained confidence and became brave enough to decorate a small cake and now we re happy to tackle multi tiered cakes so we thought in this book we would also start small by decorating cupcakes and by the end of it we hope that you too will find yourselves decorating towering cakes we have also included five full sized cake projects in this book to show you how to apply your newly found piping skills on a bigger scale furthermore we have showed how to pipe the flowers in clusters because this is a technique in itself to pipe a single flower is easy but to group them can be challenging so we ve got this covered for you

let your cake decorating skills bloom with help from the world renowned experts and authors of the contemporary buttercream bible learn to pipe one hundred different buttercream flowers from azaleas to zinnias to showcase on your cakes with this complete visual reference book each flower is demonstrated on a cupcake with five full scale projects to show you how to combine your flowers into a masterpiece cake in this aspirational yet accessible guide the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve all the basics are covered to get you started how to make stable buttercream icing advice on coloring and flavor how to fill a piping bag and more essential techniques valerie and christina then demonstrate in step by step photographic detail how to create each flower and how to use your newfound skills to produce stunning cake designs the flowers are presented through the color spectrum so when you look through the book you ll see a lovely rainbow effect a wonderful encyclopedia that can be used as reference or jumping off point for the experienced decorator as well as an all in one resource for intermediate or even ambitious beginners pink cake box university the best book on decorating buttercream icing that i own the step by step directions make sure there is no guessing as to how to do each flower that is illustrated red kettle cook

perfect the art of piping and discover techniques for turning a simple design into a stunning cake many people shy away from even trying their hand at piping this chapter taken from the contemporary cake decorating bible will help demystify the art and inspire you to perfect the technique the basics are not difficult to master having the correct equipment and icing consistency is key whether it s buttercream or royal icing then all you need is

practice to become familiar with the amounts of pressure required as you pipe lindy smith shows you how to pipe swirls peaks daisies and roses with buttercream as well as dots hearts drop line work and brushwork embroidery with royal icing

learn over 150 cake decorating techniques with this bestseller from the renowned sugarcraft expert this is the ultimate guide to contemporary cake design you ll learn how to make decorated cakes starting with basic sugarcraft tools baking recipes and ingredients and finishing with advanced modeling techniques including royal icing stenciling brush embroidery buttercream piping using sugar cutters and molds making cake jewelry and so much more get creative with simple step by step instructions for more than eighty celebration cake mini cake cupcake and cookie designs essential tips and advice are included for all skill levels from complete beginners to the most confident of cake decorators and you can even learn how to make lindy smith s signature wonky cakes

taste your way through america with more than 125 recipes for our favorite historical cakes and frostings cakes in america aren t just about sugar flour and frosting they have a deep rich history that developed as our country grew cakes more so than other desserts are synonymous with celebration and coming together for happy times they re an icon of american culture reflecting heritage region season occasion and era and they always have been throughout history in american cake anne byrn creator of the new york times bestselling series the cake mix doctor takes you on a journey through america s past to present with more than 125 authentic recipes for our best loved and beautiful cakes and frostings tracing cakes chronologically from the dark moist gingerbread of new england to the elegant pound cake the hardscrabble appalachian stack cake war cakes deep south caramel hawaiian chantilly and the modern california cakes of orange and olive oil byrn shares recipes stories and a behind the scenes look into what cakes we were baking back in time from the well known angel food red velvet pineapple upside down gooey butter and brownie to the lesser known burnt leather wacky cake lazy daisy and cold oven pound cake this is a cookbook for the cook the traveler or anyone who loves a good story and all recipes have been adapted to the modern kitchen

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as a prompt to try to learn how to pipe as many flowers as we could but we never really thought that the day would come when we would reach our target of 100 flowers and fulfil our ambition to put them in a book the flowers here are all inspired by real flowers despite the fact that there are specific nozzles to use for so many different effects there have still been some limitations in achieving anatomically correct flowers this though does not affect the beauty of all the edible masterpieces in this book three years ago we were scared to work on anything bigger than a cupcake because we thought a full sized cake would be too complicated but as we practised we gained confidence and became brave enough to decorate a small cake and now we re happy to tackle multi tiered cakes so we thought in this book we would also start small by decorating cupcakes and by the end of it we hope that you too will find yourselves decorating towering cakes we have also included five full sized cake projects in this book to show you how to apply your newly found piping skills on a bigger scale furthermore we have showed how to pipe the flowers in clusters because this is a technique in itself to pipe a single flower is easy but to group them can be challenging so we ve got this covered for you

the definitive guide to baking showstopping cupcakes cakes and biscuits from baking expert juliet sear as seen on itv s beautiful baking with juliet sear juliet teaches all the basics of cake decoration how to pipe buttercream ice biscuits and use glitter and dyes to decorate cupcakes before building up your skills so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye discover how to remedy cake tastrophes and gain confidence following juliet s step by step photography of all the techniques juliet sear is at the forefront of contemporary cake design with celebrities flocking to her essex based cake shop fancy nancy and the host of itv s beautiful baking with juliet sear

before a pastry chef can create he or she must understand the basic science underlying baking and pastry the new edition of this invaluable reference provides this information in a concise and accessible way guided throughout by contemporary baking and pastry research and practice

a lick the bowl clean buttercream icing recipe plus seven delicious alternatives including two vegan versions from the authors of 100 buttercream flowers this short book features a tried and tested crusting buttercream recipe from the bestselling authors of queen of hearts couture cakes along with seven unique alternatives including vegan and sugar free versions learn how to make italian meringue swiss meringue french meringue german ermine bean paste and cashew nut varieties to use for your buttercream cake creations praise for valeri valeriano christina ong s the contemporary buttercream bible an absolute game changer in the industry of cake art hugely aspirational yet completely approachable bravo ace of cakes chef duff goldman the authors examples are inspirational and a demonstration of what is possible if you put your whole heart into it overall valeriano and ong have created a book full of inspiration and encouragement that re energizes the use of buttercream in modern cake design sonya hong of american

cake decorating fascinating techniques lovely ideas lindy smith author of the contemporary cake decorating bible

food wine magazine has poured over a thousand of the past year s cookbooks looking for the very best the best chefs the best sellers the best techniques the best ideas the result is a one of a kind sampler of twenty five outstanding publications included are recipes from julia child and jacques pepin martha stewart emeril lagasse bobby flay thomas keller daniel boulud charlie trotter and many many more with interesting introductory pages cooking tips and a helpful recipe index best of the best offers a tasty tour of today s top cookbooks and who better to guide you than food wine magazine each recipe was tested in the food wine test kitchen the perfect gift book with recipes for everyone pastas meats chicken salads desserts and so much more each recipe is guaranteed to be spectacular special best of the best editor s choice awards best book of the year most luscious recipe easiest to cook from most fun to read nicest to look at

step into the world of modern cake recipes heidi is an amazing artist who is able to blend both precision and whimsy in her flawless designs shannon bond owner of shannon bond cake design 1 new release in dessert sweets confectionary desserts professional cooking the art of modern cake is the place where sugar blooms and leaves are sweet with this magical book learn how to hone your skills in the art of sugar flowers and elevated cake decorating dessert baking with the phenomenal heidi moore holmon master the magical art of sugar florals and botanicals as you are guided on a journey by heidi a designer turned cake artist through beautifully photographed step by step instructions your skill set will flourish as you are led through a garden of cake projects featuring modern textures such as origami geometric curves concrete watercolor painting crystal trails and more looking to level up with a cake making cookbook a sugar art book or a confectionary cookbook well this is the cake decorating book for you refine and modernize your skill at every stage from baking to flawlessly finished cakes discover unexpected and unique sugar flower pairings and gain the confidence to create edible art like a pro the art of modern cake is a must have book for cake artists aspiring to create statement pieces and gorgeous texture rich confections brimming with lush extravagance inside you ll find step by step instructions to refine redefine and level up your baking and cake decorating skills marbling techniques cake stacking tips and techniques for creating sugar flowers greenery succulents and more timeless cake recipes like the classic white cake buttercream compote and ganache staples if you re looking for cake baking cookbooks or a baking decorating book or you enjoyed books like cake confidence icing on the cake the contemporary buttercream bible or the painted cake you ll love the art of modern cake

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